

ADELSHEIM

2014 Calkins Lane Pinot noir

CALKINS LANE VINEYARD

Calkins Lane Vineyard is a 40-acre Adelsheim estate site which adjoins our winery and tasting room. It sits just inside the boundary of the Chehalem Mountains American Viticultural Area (AVA). The road after which this single vineyard wine is named honors a family who settled in the area in the 1890s and lived here into the 1960s. This vineyard, on sedimentary soils, is our lowest elevation, warmest, and one of our earliest harvest sites.

WINEMAKING

Winemakers Dave Paige and Gina Hennen employed the following winemaking techniques: Hand-harvested grapes were gently destemmed into open-top fermenters. This was followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two-to-three times per day during a seven-day alcoholic fermentation. After pressing, the wine was transferred into traditional small French oak barrels (26% new) where it was aged for approximately 10 months.

TASTING NOTES

Our 2014 Calkins Lane Pinot noir offers notes of elderberry and juniper berry on the nose, with a dusty, mineral component. The palate shows bright acidity with flavors of wild strawberry and vanilla.

**Composition:**

100% Pinot noir

Farming:

Estate vineyard
Dry farmed
LIVE certified

Aging:

Small French oak barrels,
26% new, 10 months

Harvest:

September 10-11, 2014

Bottled:

August 10, 2015

Alcohol & pH:

13.5% | 3.51

Production:

532 cases (12 - 750ml bottles)
23 cases (Six - 1.5L bottles)